



THE APOSTLE CHARDONNAY 2016

The Winery

Chapel Hill Winery was built on the site of the historic Seaview Chapel. The Chapel was built in 1865 and now serves as our tasting room. The first vines were planted at Chapel Hill in 1972 and the first vintage was in 1975.

Under the guidance of Michael Fragos and Bryn Richards, Chapel Hill strives to hand craft wines with purity and balance. All of the grapes and wines are handled gently in small batches to ensure that the wonderful site and varietal characters are given the attention they deserve.

The Vintage

The 2015/16 growing season had below average rainfall. Mean average temperatures were also consistently above average. A timely rainfall event in early February refreshed the vines and slowed sugar accumulation as they entered the final stages of ripening, resulting in vibrant varietal fruit flavours.

The Wine

Chardonnay is the variety that was the introduction to McLaren Vale for many wine lovers. Our desire is to showcase Chardonnay's strengths of mouthfeel and length with it's ability to display complexity and still maintain fruit purity.

The 2016 The Apostle Chardonnay is brimming with aromas of white peach and fresh figs, underpinned by a deliciously layered palate that is wonderfully balanced and defiantly persistent.

Wine Specifications

Variety: 100% Chardonnay Appellation: 100% McLaren Vale

Harvest date: 9th to 12th February 2016

Ripeness at

harvest: 11.6° -12.1° Baume

pH: 3.42
Acidity: 5.7 g/L
Alcohol: 12.5 % v/v
Residual sugar: 1.6 g/L

Bottling date: 31st January 2017

Release date: March 2017 Closure: Screw Cap

Winemakers: Michael Fragos & Bryn Richards

Viticulturist: Rachel Steer

www.chapelhillwine.com.au